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(54) Title: A PROCESS FOR THE PRODUCTION OF WHEAT FLOUR

(57) Abstract: A process for the production of wheat flour or semolina, comprising the steps of a) wetting the caryopses of wheat with such an amount of water as to bring their moisture content to at least 15 %, subjecting them to intense vibrations; b) subjecting the wet caryopses to a conditioning step; c) subjecting the conditioned caryopses to operations of decortication, to take off the outer layers of bran; d) milling the conditioned and decorticated caryopses.

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